

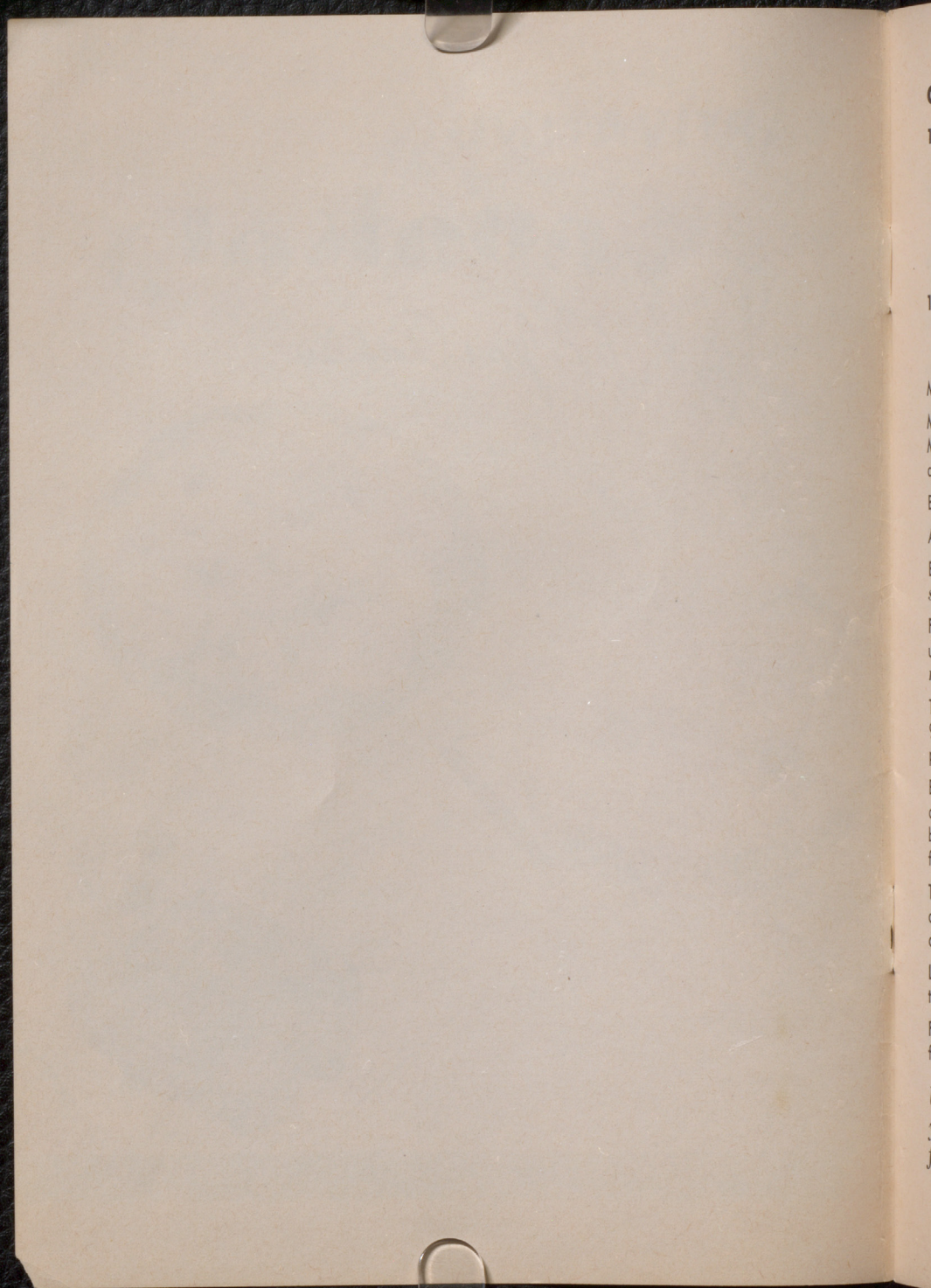
CAPTIVATING

cookery

by Jane Ashley



THE CANADA STARCH COMPANY LIMITED



ORANGE CHIFFON CAKE

1 $\frac{1}{4}$ cups sifted cake flour
¾ cup granulated sugar
2 teaspoons baking powder
½ teaspoon salt
¼ cup MAZOLA Salad Oil
⅓ cup fresh orange juice
3 egg yolks
1½ teaspoons grated orange rind
¼ teaspoon cream of tartar
3 egg whites

MIX and sift first four ingredients.

MAKE a well and add, in order, MAZOLA, orange juice, egg yolks and orange rind.

BEAT with a spoon until smooth.

ADD cream of tartar to egg whites.

BEAT until egg whites form *very stiff peaks*.

FOLD egg whites into first mixture until well blended. Gently fold, *do not stir*.

TURN batter into ungreased 8 or 9-inch tube pan or 8-inch square pan.

BAKE in moderate oven (325°F.) about 1 hour, or until cake springs back when lightly touched with finger.

TURN pan upside down immediately and suspend cake so that surface does not touch anything until cold.

LOOSEN sides of cake with spatula to remove from pan.

FROST as desired, or serve with fruit or ice cream.

Use MAZOLA in any of your recipes which call for melted shortening.

ONE BOWL CHOCOLATE CAKE

⅓ cup cocoa
⅓ cup boiling water
½ cup CROWN BRAND Corn Syrup
1¼ cups sifted cake flour
½ cup granulated sugar
½ teaspoon salt
½ teaspoon baking soda
1 teaspoon baking powder
*¼ cup soft shortening
½ cup milk
1 egg, unbeaten
1 teaspoon vanilla

PRE-HEAT oven to 350°F.

PLACE cocoa in large mixing bowl. ADD boiling water slowly; mix until smooth.

BLEND in CROWN BRAND Corn Syrup thoroughly.

ADD sifted dry ingredients, stirring until dry ingredients are well dampened.

MIX in soft shortening; beat 2 minutes or until there are no lumps and mixture is smooth.

ADD milk, egg and vanilla; beat 2 minutes or until smooth and light.

POUR immediately into lined and greased 8-inch square pan, or two 8-inch layer pans.

BAKE in 350°F. oven 40 to 45 minutes for square cake, or 25 to 30 minutes for layer cakes.

FROST as desired.

*Use room temperature (soft) shortening.

KARO Corn Syrup may be interchanged with CROWN BRAND

SPONGE CAKE

- 3 tablespoons sifted all-purpose flour
- $\frac{1}{3}$ cup **BENSON'S** or **CANADA** Corn Starch
- 3 egg yolks
- $\frac{1}{2}$ teaspoon vanilla
- $\frac{1}{4}$ teaspoon lemon extract
- $\frac{1}{4}$ teaspoon grated lemon rind
- 1 tablespoon water
- $\frac{1}{2}$ cup granulated sugar
- 3 egg whites
- $\frac{1}{8}$ teaspoon salt

MIX flour and **BENSON'S** or **CANADA** Corn Starch and sift together three times.

BEAT egg yolks with rotary beater until very thick and light coloured. ADD vanilla, lemon extract, rind and water.

CONTINUE beating and gradually add $\frac{1}{4}$ cup sugar.

FOLD in flour and **BENSON'S** or **CANADA** Corn Starch mixture gradually.

BEAT egg whites in deep bowl with rotary beater until foamy.

ADD salt; continue beating until stiff but not dry.

BEAT in remaining $\frac{1}{4}$ cup sugar slowly.

POUR egg yolk mixture over egg whites and *fold* together lightly.

POUR into ungreased 9-inch tube pan.

BAKE in slow oven (325°F.) 1 hour or until done.

INVERT on cake rack to cool; remove from pan.

FROST or dust with icing sugar.

Pour CROWN BRAND Syrup on cereals, ice cream, puddings and other desserts.

BAKED-ON CARAMEL TOPPING

- 3 tablespoons brown sugar
- 2 tablespoons all-purpose flour
- $\frac{1}{4}$ cup **CROWN BRAND** Syrup
- 3 tablespoons butter, melted
- $\frac{1}{4}$ cup finely chopped nutmeats or coconut

BAKE a prepared cake mix or use own recipe.

REMOVE cake from oven; allow to cool slightly.

BLEND sugar and flour; stir in **CROWN BRAND** Corn Syrup, then butter and nutmeats.

SPREAD carefully, a small amount at a time, over hot cake.

BAKE in moderate oven (375°F.) 5 minutes or until bubbly around edges.

COOL and cut into serving pieces in pan.

YIELD: Covers 8-inch square cake.

BOILED FROSTING

- 2 egg whites
- $\frac{1}{2}$ cup **CROWN BRAND** Corn Syrup
- $\frac{1}{2}$ cup sugar
- $\frac{1}{8}$ teaspoon salt
- 1 teaspoon vanilla

COMBINE egg whites, **CROWN BRAND** Corn Syrup, sugar and salt in top of double boiler.

PLACE over rapidly boiling water and cook.

BEAT constantly with rotary or electric beater for 7 minutes or until frosting stands in *firm* peaks.

REMOVE from heat.

ADD vanilla beating in well.

YIELD: Covers top and sides of two 9-inch layers or 24 small cup cakes.

BLACK BEAUTY ICING

$\frac{1}{4}$ cup butter or margarine
 $\frac{1}{4}$ cup CROWN BRAND Corn Syrup
 $\frac{1}{4}$ teaspoon salt
 $\frac{1}{2}$ teaspoon vanilla
 $\frac{1}{2}$ cup cocoa
 $3\frac{1}{2}$ cups (1 pound) sifted icing sugar
1-2 tablespoons milk

CREAM butter; add CROWN BRAND Corn Syrup, salt and vanilla blending well.

MIX in cocoa; combine thoroughly. ADD icing sugar alternately with the milk, beating until smooth and creamy after each addition.

ADD additional milk or icing sugar, if necessary, for spreading consistency.

YIELD: Sufficient to cover top and sides of an 8-inch square cake or two 8-inch layers.

CROWN SATIN ICING: FOLLOW above recipe, omitting cocoa. INCREASE vanilla to 1 teaspoon.

PEANUT BUTTER TOPPING

$\frac{1}{3}$ cup peanut butter
 $\frac{2}{3}$ cup CROWN BRAND Corn Syrup

HAVE ingredients at room temperature.

COMBINE peanut butter with CROWN BRAND Corn Syrup, mixing until smooth.

USE as a topping on cupcakes, cottage pudding or ice cream.

YIELD: About 1 cup.

CHIFFON FROSTING

$\frac{1}{8}$ teaspoon salt
1 egg white
2 tablespoons granulated sugar
 $\frac{1}{3}$ cup CROWN BRAND Corn Syrup
 $\frac{1}{2}$ teaspoon vanilla

ADD salt to egg white and beat with electric mixer or rotary beater until frothy.

ADD sugar gradually, beating until smooth and glossy.

CONTINUE beating and slowly add CROWN BRAND Corn Syrup.

TINT, if desired, with vegetable food colouring.

BEAT until frosting stands in *very firm peaks*.

FOLD in vanilla.

YIELD: Covers two 8-inch layers or one 8-inch square cake.

COCOANUT FROSTING: SPRINKLE $\frac{1}{2}$ cup shredded cocoanut over top and sides of frosting, or fold in shredded cocoanut with vanilla.

SPICE FROSTING: OMIT vanilla; add $\frac{1}{4}$ teaspoon ginger, $\frac{1}{8}$ teaspoon cinnamon and a few grains of cloves with CROWN BRAND Corn Syrup.

Serve CROWN BRAND Syrup on bread, pancakes, waffles or French toast.

ALL MEASUREMENTS ARE
LEVEL

LOLLYPOPS

- 2 cups granulated sugar
- 1 cup CROWN BRAND Corn Syrup
- $\frac{1}{2}$ cup water
- $\frac{1}{2}$ teaspoon red or green food colouring
- $1\frac{1}{2}$ teaspoons peppermint extract

COMBINE sugar, CROWN BRAND Corn Syrup and water in saucepan.

COOK over medium heat without stirring to 305°F. or until a small amount of mixture separates into threads which are hard and brittle.

REMOVE from heat; cool slightly.

ADD food colouring and flavouring; blend well.

PLACE 4 dozen skewers 4 inches apart on greased cookie sheet.

DROP candy mixture from tip of teaspoon over skewers to form 2-inch discs.

YIELD: 4 dozen.

Note: If syrup hardens before all lollypops are made, return to low heat only long enough for mixture to melt.

GOLDEN ICE CUBES

- 1 cup strained orange juice
- 1 cup strained lemon juice
- 1 cup CROWN BRAND Corn Syrup
- 2 cups cold water

MIX all ingredients together.

POUR into refrigerator trays (leave ice cube portion in tray) and freeze.

USE as ice cubes for party punch.

YIELD: 2 trays ice cubes.

"NO-COOK" CHOCOLATE CHEWS

- 2 tablespoons butter
- $\frac{1}{2}$ cup CROWN BRAND Syrup
- 2 squares unsweetened chocolate, melted
- 1 teaspoon vanilla
- 2 cups sifted icing sugar
- $\frac{2}{3}$ cup skim milk powder

BLEND butter and CROWN BRAND Corn Syrup.

STIR in chocolate and vanilla.

COMBINE icing sugar and milk powder; add to CROWN BRAND mixture gradually.

STIR well; knead until thoroughly blended.

FORM into rolls and cut into inch pieces with knife or scissors or roll into balls.

YIELD: $1\frac{1}{2}$ pounds.

"NO-COOK" DATE-NUT LOGS

- 1 tablespoon butter
- $\frac{1}{4}$ cup CROWN BRAND Syrup
- $\frac{1}{2}$ teaspoon vanilla
- 3 tablespoons skim milk powder
- $\frac{1}{4}$ teaspoon salt
- 2 cups sifted icing sugar
- 1 cup dates, finely cut
- 1 cup chopped nutmeats

BLEND butter with CROWN BRAND Corn Syrup; stir in vanilla.

COMBINE milk powder, salt and icing sugar.

ADD to CROWN BRAND mixture; mix in dates.

STIR and knead until thoroughly mixed.

FORM into small rolls; dip each roll in chopped nutmeats.

YIELD: $1\frac{1}{4}$ pounds.

BUTTERSCOTCH BROWNIES

1 cup brown sugar
1/4 cup MAZOLA Salad Oil
1 egg, unbeaten
1/2 cup chopped nutmeats
1 teaspoon vanilla
2/3 cup sifted cake flour
1 teaspoon baking powder
1/2 teaspoon salt
COMBINE brown sugar and MAZOLA.

ADD egg; beat well.

STIR in nutmeats and vanilla.

SIFT together flour, baking powder and salt; fold into MAZOLA mixture.

BAKE in greased 8-inch square pan in moderate oven (350°F.) 35 mins.

CUT into squares while warm.

YIELD: 16 squares.

OATMEAL COOKIES

1 cup sifted all-purpose flour
1/2 cup sugar
1/2 teaspoon baking powder
1/4 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon cinnamon
1 1/2 cups rolled oats
1/2 cup raisins
1/2 cup MAZOLA Salad Oil
1 egg
1/4 cup milk

SIFT together first six dry ingredients.

MIX in rolled oats and raisins; blend well.

ADD in order, MAZOLA, egg and milk.

BEAT until thoroughly blended.

DROP by teaspoonfuls on ungreased baking sheet about 1 1/2 inches apart.

BAKE in hot oven (400°F.) 10 to 12 minutes.

YIELD: 3 dozen.

CHERRY-NUT SQUARES

3/4 cup all-purpose flour
2 tablespoons icing sugar
1/4 cup BENSON'S or CANADA Corn Starch
1/2 cup butter or margarine
2 eggs, slightly beaten
1/2 cup glacé cherries, halved
1 cup brown sugar
1/2 cup chopped dates
1 cup chopped walnuts
1 tablespoon BENSON'S or CANADA Corn Starch
1 teaspoon almond extract

SIFT together first three dry ingredients.

CUT in or rub butter into dry ingredients.

PRESS mixture into the bottom of an 8-inch square pan.

BAKE in slow oven (300°F.) 12 to 15 minutes or until lightly browned.

PLACE remaining ingredients in a bowl.

MIX well; spread over cooked mixture.

RETURN to oven and bake 35 minutes in a 325°F. oven.

COOL; cut into squares.

YIELD: 25 squares.

JEFFY SAUCE

PLACE 1 cup CROWN BRAND and 3 tablespoons butter in saucepan.

BRING to a boil over medium heat, stirring constantly.

REMOVE from heat; add 1 teaspoon lemon or almond extract.

SERVE hot.

YIELD: 1 1/4 cups.

DATE-NUT LOAF

- 2 cups sifted all-purpose flour
- 1/4 cup sugar
- 4 teaspoons baking powder
- 1/2 teaspoon salt
- 1 egg, well-beaten
- 2/3 cup milk
- 1/2 cup CROWN BRAND Syrup
- 2 tablespoons MAZOLA Oil
- 1/2 cup chopped nuts
- 1/2 cup chopped dates

MIX and sift first four ingredients into a bowl.

COMBINE egg, milk, CROWN BRAND Corn Syrup and MAZOLA. ADD to dry ingredients and mix, just enough to blend.

FOLD in nuts and dates.

TURN into well-greased loaf pan (9 1/2 x 5 1/2 x 2 1/2 inches).

BAKE in moderate oven (350°F.) 50 minutes or until done.

ALLOW to stand until cold before cutting.

STORE in tightly covered container.

FRUIT DROPS

- 1 cup sifted BENSON'S or CANADA Corn Starch
- 1 1/3 cups sifted all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup butter
- 3/4 cup brown sugar, firmly packed
- 1 egg, well-beaten
- 1 1/4 teaspoons vanilla
- 2/3 cup shredded cocoanut
- 1/3 cup chopped walnuts
- 1/3 cup chopped cherries

MEASURE and sift dry ingredients together twice.

CREAM butter; blend in sugar gradually, mixing well.

ADD egg and vanilla; blend together thoroughly.

STIR in cocoanut, walnuts and cherries.

ADD sifted dry ingredients; mix until well blended.

DROP by teaspoonfuls onto ungreased baking sheet.

BAKE in slow oven (300°F.) 15 minutes or until lightly browned.

YIELD: 5 dozen.

GINGER COOKIES

- 2 1/4 cups sifted all-purpose flour
- 1/2 teaspoon salt
- 1/4 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1 teaspoon ginger
- 1/4 teaspoon cinnamon
- 1/2 cup shortening
- 1/2 cup brown sugar
- 1/2 cup CROWN BRAND Syrup
- 2 tablespoons milk
- 1/4 cup chopped nutmeats

MIX and sift together first six ingredients.

BEAT shortening until creamy; beat in sugar gradually.

ADD CROWN BRAND Corn Syrup and 1 tablespoon milk; blend well. STIR in chopped nutmeats.

MIX in half the sifted dry ingredients then remaining milk; blend well. ADD remaining dry ingredients and mix well with hands to make stiff dough.

SHAPE into two rolls.

WRAP in waxed paper; chill for several hours.

CUT into thin slices; place on greased baking sheet.

BAKE in moderate oven (375°F.) 12 minutes or until lightly browned.

COOL and decorate with thin icing. YIELD: 3 1/2 dozen.

TWIN COOKIES

- 2 $\frac{1}{4}$ cups sifted all-purpose flour
- 2 $\frac{1}{2}$ teaspoons baking powder
- 1 teaspoon salt
- $\frac{1}{2}$ cup granulated sugar
- $\frac{1}{2}$ cup brown sugar, firmly packed
- $\frac{3}{4}$ cup MAZOLA Salad Oil
- 2 eggs
- 1 teaspoon vanilla extract
- 2 teaspoons almond extract
- $\frac{1}{2}$ cup cocoanut, chopped
- 1 square unsweetened chocolate
- $\frac{1}{3}$ cup water
- $\frac{1}{2}$ cup chopped nutmeats
- Maraschino cherries

MIX and sift together first three ingredients.

BLEND sugars with MAZOLA.

STIR in eggs and vanilla beating well. ADD sifted dry ingredients all at once; mix well.

DIVIDE dough into 2 equal parts.

STIR almond extract and cocoanut into one part; melted chocolate, water and nuts into the other.

DROP by teaspoonfuls onto ungreased baking sheet so that one light and one dark ball of dough just touch.

ARRANGE a sliver of maraschino cherry between the doughs.

BAKE in moderate oven (350°F.) 12 to 14 minutes.

REMOVE from baking sheet immediately; cool.

STORE in tightly covered container.

YIELD: 4 dozen.

***Pour CROWN BRAND
Syrup on cereals, ice
cream, puddings and
other desserts.***

SHORTBREAD COOKIES

- $\frac{1}{2}$ cup BENSON'S or CANADA Corn Starch
- $\frac{1}{2}$ cup icing sugar
- 1 cup sifted all-purpose flour
- 1 cup butter or margarine

SIFT together BENSON'S or CANADA Corn Starch, icing sugar and all-purpose flour into bowl. (Have butter at room temperature.)

BLEND butter or margarine into dry ingredients with a spoon until a soft dough is formed.

SHAPE into balls about 1-inch in diameter.

PLACE on ungreased cookie sheet about 1 $\frac{1}{2}$ inches apart.

FLATTEN dough with lightly floured fork.

BAKE in slow oven (300°F.) 20 to 25 minutes or until edges of cookies are lightly browned.

YIELD: 3 to 4 dozen cookies.

Note: If dough is very soft, cover and chill $\frac{1}{2}$ hour.

CHERRY COOKIES: ADD $\frac{1}{2}$ cup (one 4-ounce package) glacé cherries, finely chopped with dry ingredients.

CHOCOLATE COOKIES: INCREASE icing sugar to $\frac{2}{3}$ cup. ADD 3 tablespoons cocoa with dry ingredients.

FRUIT COOKIES: ADD $\frac{1}{2}$ cup (one 4-ounce package) candied peel, finely chopped with dry ingredients.

RAISIN-SPICE COOKIES: ADD $\frac{1}{2}$ teaspoon ginger and $\frac{1}{4}$ teaspoon *each:* nutmeg, cinnamon and allspice to the sifted dry ingredients. MAKE a soft dough then add $\frac{1}{2}$ cup raisins, chopped; mix thoroughly.

"QUICK'N'SURE" TEA BISCUITS

2 cups sifted all-purpose flour
4 teaspoons baking powder
1 teaspoon salt
1/3 cup MAZOLA Salad Oil
3/4 cup milk

MIX and sift dry ingredients together.
COMBINE MAZOLA and milk.
POUR, all at once, over entire surface of flour mixture.

MIX with fork to make a soft dough.
SHAPE lightly with hands to make a round ball.

PLACE on waxed paper; knead lightly ten times or until smooth.

ROLL or pat out between 2 squares of waxed paper to 1/2 - 3/4 inch thickness.

REMOVE top sheet of paper; cut biscuits with 2-inch unfloured biscuit cutter.

PLACE on ungreased baking sheet.
BAKE in hot oven (450°F.) 12 to 15 minutes.

YIELD: 18 biscuits.

SCONES: FOLLOW directions for biscuits. TOSS on lightly floured board; knead lightly. DIVIDE into 4 equal parts. ROLL out into a round 1/2 inch thick. BRUSH with thin cream or beaten egg white. CUT into 4 wedges.

CHEESE BISCUITS: ADD 1/2 cup grated cheese to mixed and sifted dry ingredients.

BUTTERSCOTCH BISCUITS: ROLL dough 1/4 inch thick. SPREAD with melted butter; sprinkle with sugar and cinnamon. ROLL as for jelly roll; cut into 1/2 inch slices. PLACE cut-side down on greased baking sheet.

RAISIN BISCUITS: SIFT 1/4 teaspoon each: cinnamon and nutmeg with dry ingredients. ADD 1/3 cup chopped raisins.

BUTTERSCOTCH CREAM

1 cup brown sugar
1/4 cup butter
4 cups milk
1/4 teaspoon salt
5 tablespoons BENSON'S or CANADA Corn Starch
1 egg, slightly beaten
1 teaspoon vanilla

PLACE sugar, butter and 3 1/2 cups milk in top of double boiler.

HEAT over hot water to scald milk.

MIX salt, BENSON'S or CANADA Corn Starch and 1/2 cup milk to make a smooth paste.

ADD corn starch mixture slowly to hot milk mixture.

COOK, stirring constantly, until mixture thickens.

COVER and continue cooking for 10 minutes.

STIR in slightly beaten egg very slowly; mix well.

COOK 2 minutes longer; remove from heat and add vanilla.

POUR into dessert dishes; chill and serve with cream.

YIELD: 6 to 8 servings.

BUTTERED CROWN SYRUP

PLACE 1 cup CROWN BRAND Corn Syrup and 1/4 cup butter in a saucepan; bring to a boil, stirring until blended.

SERVE hot.

YIELD: 1 1/4 cups.

FOUR FRUIT SHERBET

2 cups mashed bananas
1/4 cup lemon juice
1/3 cup orange juice
1/2 cup CROWN BRAND Corn Syrup
1/8 teaspoon salt
1 egg white
1/3 cup sugar
1 cup milk
1/4 cup maraschino cherry juice
1 teaspoon grated orange rind
1/2 cup coarsely chopped maraschino cherries

MASH bananas thoroughly with lemon juice.

ADD orange juice, CROWN BRAND Corn Syrup and salt.

BEAT egg white until stiff, but not dry; gradually beat in sugar.

FOLD into banana mixture; add milk, stirring slowly.

ADD cherry juice, orange rind and chopped cherries.

POUR into freezer tray and freeze with cold control set at fast freezing until mixture is almost firm.

TURN into chilled bowl and beat with rotary beater.

RETURN to freezer tray and freeze until firm, beating mixture once with a spoon.

STORE with control set midway between fast and normal freezing.

YIELD: 1 quart.

KARO Corn Syrup may be interchanged with CROWN BRAND.

MELBA SAUCE

2 teaspoons BENSON'S or CANADA Corn Starch
1 tablespoon water
1/2 cup CROWN BRAND Corn Syrup
1/2 cup currant jelly
1 cup fresh or frozen (thawed) raspberries or strawberries

COMBINE BENSON'S or CANADA Corn Starch with water in saucepan. STIR in CROWN BRAND Corn Syrup gradually; add remaining ingredients.

COOK over medium heat, stirring constantly, until mixture comes to a full boil.

BOIL 2 minutes or until slightly thickened and clear.

REMOVE from heat; strain, then cool.

SERVE over canned peach halves filled with ice cream or over custard or plain cake.

YIELD: 1 3/4 cups.

Of course, good cooks always use BENSON'S or CANADA Corn Starch for thickening gravies and sauces.

CROWN SUNDAE

POUR CROWN BRAND Syrup right out of the container on ice cream for a delicious homemade sundae.

"MAZOLA makes so many good things better."

BAKED CHEESEBURGER

- 2 tablespoons MAZOLA Oil
- 1/2 pound ground beef
- 1 small onion, chopped
- 1 cup tomato sauce
- 1 cup grated cheddar cheese
- 1/4 cup chopped parsley
- 1/4 teaspoon salt
- 1 teaspoon Worcestershire sauce
- Few grains pepper
- 1 recipe "Quick'n'Sure" Tea Biscuit dough
- 2 tablespoons MAZOLA Oil
- 1 tablespoon BENSON'S or CANADA Corn Starch
- 1 cup milk

HEAT MAZOLA in skillet over medium heat.

ADD beef and onion; fry until brown. COMBINE with tomato sauce, cheese, parsley, salt, Worcestershire sauce and pepper.

MEASURE out 1/2 cup of this mixture and *set aside* for sauce.

PREPARE recipe "Quick'n'Sure" Tea Biscuit dough; spread half of dough on bottom of greased 8-inch square pan. POUR cheeseburger mixture over dough; top with remaining biscuit dough.

BAKE in hot oven (400°F.) 35 minutes or until done.

PREPARE sauce during baking period by placing MAZOLA in saucepan; stir in BENSON'S or CANADA Corn Starch blending well.

ADD milk gradually; stir well.

COOK over medium heat, stirring constantly, until thickened.

ADD 1/2 cup cheeseburger mixture; heat well.

POUR over baked cheeseburger which has been cut into six squares. SERVE immediately.

YIELD: 6 servings.

BARBECUED FRANKFURTERS AND NOODLES

- 3 cups egg noodles
- 1 pound frankfurters
- 2 tablespoons MAZOLA Salad Oil
- 1/4 cup chopped onion
- 1 tablespoon Worcestershire sauce
- 1 tablespoon brown sugar
- 1/2 teaspoon salt
- 1/4 teaspoon paprika
- 2 tablespoons vinegar
- 1/2 cup water
- 1 cup chili sauce

COOK noodles according to package directions.

DRAIN and turn into shallow baking dish.

ARRANGE frankfurters over noodles. PLACE MAZOLA and onion in saucepan.

COOK over low heat about 10 minutes; stir frequently.

ADD remaining ingredients and simmer 15 minutes; stir occasionally. POUR sauce over frankfurters.

BAKE in moderate oven (375°F.) 30 minutes.

YIELD: 4 to 6 servings.

Note: This sauce is delicious served with hamburgers, fish or chicken.

TARTAR SAUCE

To 1 cup mayonnaise add 1 tablespoon each: chopped, stuffed olives and sweet pickles, 2 teaspoons chopped parsley and 1 teaspoon grated onion.

SERVE with fish.

BROILER FRIED POTATOES

- 4 medium potatoes
- 1/4 cup MAZOLA Salad Oil
- 3/4 teaspoon salt

WASH and pare potatoes; cut into strips.

SOAK in cold, salted water for 30 minutes.

PRE-HEAT broiler 5 minutes; remove rack from broiler pan.

DRAIN potatoes and dry thoroughly with towel.

PLACE potatoes in pan; add MAZOLA and stir well.

BROIL, 3 inches from heat, 15 to 20 minutes; stir often.

ADD salt when golden brown; serve hot.

YIELD: 3 to 4 servings.

CHEESE SAUCE

- 3 tablespoons MAZOLA Salad Oil
- 2 tablespoons BENSON'S or CANADA Corn Starch
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 2 cups milk
- 1/2 cup grated cheese

HEAT MAZOLA in saucepan.

ADD BENSON'S or CANADA Corn Starch, salt and pepper; blend well.

STIR in milk gradually; mix until smooth.

COOK over medium heat, stirring constantly, until mixture thickens and boils.

BOIL 2 minutes; stir constantly.

ADD grated cheese; stir until melted.

YIELD: 2 cups sauce.

Note: If desired, omit cheese and add 2 tablespoons chopped parsley.

FILLED ROLLS

- 1/4 pound cheddar cheese
- 1 medium onion
- 1/4 pound ground cooked ham
- 1/4 cup tomato ketchup
- 1/2 teaspoon salt
- 1/2 teaspoon Worcestershire sauce
- 1/4 teaspoon pepper
- 1/4 cup MAZOLA Salad Oil
- 2 teaspoons chopped parsley
- 8 hamburger rolls

GRATE cheese and onion on fine grater or mince in food chopper; then add ham.

STIR in remaining ingredients until well blended.

SPREAD mixture between halves of hamburger or other soft rolls.

WRAP each roll in aluminum foil; place on baking sheet.

BAKE in moderate oven (350°F.) for 15 to 20 minutes or until rolls are heated through and filling is melted.

SERVE immediately.

YIELD: 8 servings.

GRAVY

- 2 tablespoons fat
- 2 tablespoons BENSON'S or CANADA Corn Starch
- 1 cup cold water
- Salt and pepper

REMOVE roast; drain fat from pan.

MEASURE out 2 tablespoons fat and return to pan; place over low heat.

BLEND in BENSON'S or CANADA Corn Starch; stir until well browned.

ADD cold water, stirring constantly.

COOK until thickened; stir constantly.

BOIL 2 minutes and continue stirring; season to taste.

YIELD: 1 cup.

BROILED GLAZED FRUIT

- 1/3 cup CROWN BRAND Syrup**
- 1 tablespoon melted butter**
- 1 20-oz. can well-drained peaches, pears or pineapple slices**

PLACE CROWN BRAND Corn Syrup and melted butter in shallow baking pan.

ARRANGE fruit in syrup. (Use an assortment of fruit, if desired.)

PLACE pan about 5 inches from heat; broil 5 to 10 minutes on each side.

BASTE frequently until well glazed and lightly browned.

SERVE hot as a meat accompaniment.

YIELD: 6 to 8 servings.

HAM GLAZE

- 1 cup CROWN BRAND Syrup**
- 1/2 cup water**
- 2 teaspoons vinegar**

COMBINE CROWN BRAND Corn Syrup, water and vinegar.

REMOVE skin from hot, cooked whole ham.

SCORE fat and place a whole clove in centre of each scored section.

PLACE on rack in shallow pan.

POUR CROWN BRAND mixture over surface of ham.

BAKE in slow oven (325°F.) 1 hour, basting frequently until browned.

QUICK HAM GLAZE: POUR CROWN BRAND Corn Syrup right out of the container over surface of ham. BAKE in hot oven (400°F.) about 10 minutes. REMOVE from oven; pour more CROWN BRAND over entire surface of ham. BAKE 5 to 10 minutes longer or until browned.

MEAT ROLL

- 3 tablespoons MAZOLA Salad Oil**
- 1/2 cup finely chopped onion**
- 1/3 cup chopped celery**
- 1/2 pound ground beef**
- 1 tablespoon chopped parsley**
- 1 teaspoon Worcestershire sauce**
- 1/4 teaspoon salt**
- 1 recipe "Quick'n'Sure" Tea Biscuit dough**

HEAT MAZOLA in small skillet.

ADD onions and chopped celery.

COOK over low heat, stirring frequently, until soft but not brown.

ADD beef; cook 10 minutes longer.

REMOVE from heat; stir in parsley, Worcestershire sauce and salt.

MIX thoroughly; set aside to cool.

PREPARE "Quick'n'Sure" Tea Biscuit dough according to directions.

ROLL into rectangle 1/4-inch thick between 2 squares waxed paper.

SPREAD with meat mixture.

ROLL as for jelly roll; fold ends over.

PLACE on baking sheet.

BAKE in hot oven (425°F.) 30 minutes.

SERVE with Tomato Sauce, if desired.

YIELD: 6 to 8 servings.

Use MAZOLA in any of your recipes which call for melted shortening.

**ALL MEASUREMENTS ARE
LEVEL**

PAN-BROWNED FILLETS

- 1 pound fish fillets
- 2 cups dry bread crumbs
- Salt
- Pepper
- 1 egg, beaten
- 1 tablespoon water
- 1 cup MAZOLA Salad Oil,
for frying

WIPE the fillets with damp cloth; cut into serving pieces.

ROLL in fine, dry bread crumbs seasoned with salt and pepper.

DIP in egg and water which have been beaten together; dip again in crumbs.

HEAT MAZOLA in a heavy 10-inch frying pan.

PLACE fish in hot MAZOLA; fry 5 to 10 minutes, depending upon size.

TURN to brown both sides.

REMOVE fish; drain on absorbent paper.

SERVE hot; garnish as desired.

YIELD: 4 servings.

MACARONI SKILLET

- 1/2 pound ground beef
- 1/2 cup chopped onion
- 1/2 cup chopped green pepper
- 1/3 cup MAZOLA Salad Oil
- 2 cups canned tomatoes
- 1 1/2 cups water
- 1 tablespoon salt
- 1 teaspoon dry mustard
- 8 ounces elbow macaroni

HEAT MAZOLA in heavy skillet.

ADD meat, onions and green pepper; cook until browned.

STIR in all ingredients except macaroni; bring to a boil.

ADD macaroni; bring to a boil then turn heat low and cover.

COOK 30 minutes; stir occasionally.
TOP with grated cheese, if desired.
YIELD: 6 servings.

PIZZA PIE

- 1 recipe "Quick'n'Sure" Tea Biscuit dough
- 1/4 pound strong cheese, thinly sliced
- 2 1/2 cups canned tomatoes, drained
- 2 teaspoons oregano
- Salt and pepper
- Cayenne
- 1/2 cup grated strong cheese
- 4 tablespoons MAZOLA Salad Oil

PREPARE "Quick'n'Sure" Tea Biscuit dough as directed.

DIVIDE dough into 4 equal parts.

ROLL each, paper thin, into 9-inch rounds.

PLACE on baking sheets or fit into pans.

ARRANGE sliced cheese on top of rounds.

COVER with a thin layer of tomatoes.

SPRINKLE tops with oregano, salt, pepper and dash of Cayenne.

SPREAD 1 tablespoon MAZOLA over each.

SPRINKLE with grated cheese.

BAKE in hot oven (400°F.) 25 to 30 minutes or until edges are browned.

YIELD: 4 servings.

MAZOLA, the liquid shortening, is perfect for baking, frying and salad dressing.

SALMON PIE

- 2 medium carrots, sliced
- 6 small potatoes, quartered
- 6 small onions
- 1 16-oz. can salmon
- 2 tablespoons chopped parsley
- 1/4 cup chopped celery or green pepper
- 1/4 cup MAZOLA Salad Oil
- 1 1/2 teaspoons salt
- 1/8 teaspoon pepper
- 1 tablespoon BENSON'S or CANADA Corn Starch
- 2 cups liquid (vegetable and fish stock or milk)
- 1/2 recipe "Quick'n'Sure" Pastry

PARBOIL carrots, potatoes and onions in 1 cup water for 10 minutes; drain and reserve liquid for sauce.

BREAK salmon into large pieces; arrange with vegetables, parsley and celery in greased 2-quart casserole.

BLEND MAZOLA, seasonings and BENSON'S or CANADA Corn Starch in saucepan; add liquid gradually. COOK over medium heat, stirring constantly, until mixture thickens and comes to a boil.

POUR over salmon and vegetables in casserole; allow to cool.

PREPARE "Quick'n'Sure" Pastry; roll 1 inch larger in diameter than casserole.

CUT several slits to allow steam to escape; place over salmon mixture. FOLD outer edge under to fit casserole; seal and flute.

BAKE in hot oven (450°F.) for 10 minutes; reduce heat to 350°F. and continue baking 30 to 35 minutes or until crust is browned.

YIELD: 6 large servings.

SOUTHERN FRIED CHICKEN

- 3 1/2 pounds frying chicken, cut in 8 pieces
- 1 cup flour
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 1 cup MAZOLA Salad Oil

WASH chicken in cold water; drain and dry.

SHAKE flour, salt and pepper together in paper bag.

PUT chicken in bag; shake well to coat each piece with flour.

HEAT MAZOLA in heavy skillet over medium heat for about 3 minutes.

PLACE chicken, skin-side down, carefully in hot MAZOLA.

FRY, turning frequently, until tender and well browned 20 to 35 minutes.

REMOVE chicken; drain on absorbent paper.

SERVE plain or with hot gravy.

YIELD: 4 to 5 servings.

Note: If desired, add 1 teaspoon paprika to seasoned flour. When using larger chicken, cover after browning and cook slowly until tender.

CHICKEN-IN-A-BASKET: SERVE Fried Chicken piping hot in a wicker basket lined with a table napkin.

Use MAZOLA to grease cake pans, muffin tins, baking sheets and broiler racks.

"NO-ROLL" SINGLE SHELL

(8 or 9-inch)

1½ cups sifted all-purpose flour
1½ teaspoons sugar
¾ teaspoon salt
½ cup MAZOLA Salad Oil
3 tablespoons cold milk

SIFT flour, sugar and salt into pie pan.

COMBINE MAZOLA and milk in measuring cup.

BEAT with fork until creamy; pour, all at once, over flour.

MIX with fork until flour is completely dampened.

PUSH and press evenly with fingers to uniform thickness lining bottom and sides of pan.

SHAPE and press dough to even edge; pinch lightly with fingers to flute.

BAKED SHELL: PRICK entire surface with fork; bake at 425°F. 12 to 15 minutes. COOL; fill as desired.

UNBAKED SHELL: FILL as desired; bake at 400°F. 15 minutes. REDUCE heat to 350°F. and bake until filling is done.

Note: Prepare pastry just before baking. Do not store unbaked.

MAZOLA, the liquid shortening, is perfect for baking, frying and salad dressing.

"NO-ROLL" PASTRY

(Crumble Crust 8 or 9-inch Pie)

2 cups sifted all-purpose flour
2 teaspoons sugar
1 teaspoon salt
⅔ cup MAZOLA Salad Oil
4 tablespoons cold milk

SIFT flour, sugar and salt into pie pan.

COMBINE MAZOLA and milk in measuring cup.

BEAT with fork until creamy; pour, all at once, in centre of flour mixture.

MIX with fork until flour is completely dampened.

SET aside ⅓ of dough for topping.

PUSH and press evenly with fingers to uniform thickness to line bottom and sides of pan.

SHAPE and press to even edge; pinch lightly with fingers to flute.

FILL with desired filling.

CRUMBLE remaining dough with fingers into small bits; sprinkle over filling.

BAKE in hot oven (400°F.) 15 minutes; reduce heat to 350°F. and bake 30 to 40 minutes longer or until filling is done.

TART SHELLS: FOLLOW above recipe. MIX ingredients in bowl. DIVIDE pastry into 8 medium tart pans. LINE pans by pressing dough with fingers to fit; flute edge.

PRICK surface with fork. BAKE at 425°F. for 12 minutes or until browned. COOL in pans; remove carefully before filling.

ALL MEASUREMENTS ARE LEVEL

"QUICK'N'SURE" PASTRY

(Two-Crust 8 or 9-inch Pie)

1 $\frac{3}{4}$ cups sifted all-purpose flour
1 teaspoon salt
 $\frac{1}{2}$ cup MAZOLA Salad Oil
 $\frac{1}{4}$ cup ICE-COLD water or
COLD milk

PRE-HEAT oven to 450°F.

SIFT together flour and salt.

COMBINE MAZOLA and *ice cold* water or milk.

BEAT with fork until thickened and creamy; immediately pour, *all at once*, over flour mixture.

TOSS and mix lightly with a fork; dough will be moist.

FORM into ball; divide dough in half.

SHAPE each half into a flat round; make top and edges smooth.

ROLL each half individually by placing dough between two 12-inch squares of waxed paper. (Wipe table with damp cloth—paper will not slip.)

ROLL out, with rolling pin, from centre to form a circle reaching edges of paper.

REMOVE top sheet of paper; pick up dough by bottom sheet of paper and invert over pan, then peel off second sheet.

FIT pastry into pan and trim edge.

FILL with desired filling.

ROLL out top crust.

CUT gashes in crust to allow steam to escape, then place on top of filling.

TRIM $\frac{1}{2}$ inch beyond rim of pan.

SEAL edge by folding top crust under bottom crust; flute edge.

BAKE in very hot oven (450°F.) for 15 minutes; reduce heat to that

temperature required for filling (e.g., 350°F.) and continue baking until filling is cooked.

SINGLE PASTRY SHELL: DIVIDE recipe in half and combine as directed. ROLL out; fit into pan. FOLD edge and flute. PRICK entire surface of crust with fork. BAKE in hot oven (450°F.) 15 minutes.

Note: No chilling needed. DO NOT STORE UNBAKED! Always prepare pastry just before baking.

HARVEST CREAM PIE

1 unbaked 9-inch shell
2 eggs, slightly beaten
 $\frac{1}{4}$ cup CROWN BRAND Corn Syrup
 $\frac{1}{4}$ cup brown sugar
1 cup canned pumpkin
1 tablespoon BENSON'S or CANADA Corn Starch
 $\frac{1}{4}$ teaspoon salt
1 teaspoon cinnamon
1 teaspoon ginger
1 $\frac{1}{2}$ cups milk
 $\frac{1}{2}$ cup light cream

BAKE pie shell in hot oven (450°F.) for 5 minutes; remove from oven. ADD to slightly beaten eggs remaining ingredients, except $\frac{1}{4}$ cup of cream.

POUR into partially baked shell; pour remaining $\frac{1}{4}$ cup cream carefully over top.

BAKE in hot oven (450°F.) for 10 minutes; reduce heat to 350°F.

CONTINUE baking 30 to 35 minutes or until knife inserted in centre comes out clean.

SERVE with cheese slices.

YIELD: 6 to 8 servings.

RASPBERRY CHIFFON PIE

- 1 15-oz. package frozen raspberries
- 1 envelope gelatin
- 2 tablespoons drained juice
- 2 egg yolks
- $\frac{3}{4}$ cup CROWN BRAND Corn Syrup
- 1 tablespoon lemon juice
- 2 egg whites
- $\frac{1}{8}$ teaspoon salt
- 2 tablespoons granulated sugar
- $\frac{3}{4}$ cup heavy cream, whipped
- 1 baked "No-Roll" Shell

DEFROST and drain raspberries; reserve juice.

SOFTEN gelatin in drained juice.

BEAT egg yolks slightly in top of double boiler; add CROWN BRAND Corn Syrup.

COOK over boiling water, stirring constantly, 5 minutes or until slightly thickened.

ADD gelatin stirring until dissolved; cool slightly.

COMBINE thawed raspberries and lemon juice; add to gelatin mixture. CHILL until slightly thickened.

ADD salt to egg whites and beat until stiff but not dry; beat in sugar gradually.

FOLD in raspberry mixture; fold in whipped cream.

PILE into baked 9-inch pastry shell. CHILL thoroughly before serving; garnish as desired.

Note: Substitute frozen strawberries or peaches for raspberries.

Serve CROWN BRAND Syrup on bread, pancakes, waffles or French toast.

PEANUT PIE

- 2 tablespoons all-purpose flour
- $\frac{3}{4}$ cup granulated sugar
- 1 teaspoon salt
- 1 cup CROWN BRAND Corn Syrup
- 2 eggs
- $\frac{1}{2}$ cup evaporated milk
- 1 cup peanuts, pecans or walnuts
- 1 teaspoon vanilla
- 1 unbaked "No-Roll" or "Quick'n'Sure" Pastry Shell

MIX flour, sugar and salt in bowl; add CROWN BRAND Corn Syrup blending well.

ADD eggs, one at a time, beating well with a fork.

STIR in evaporated milk, peanuts and vanilla.

POUR into unbaked 9-inch pastry shell.

BAKE in moderate oven (375°F.) 50 minutes or until firm.

COOL before serving.

YIELD: 10 to 12 servings.

HOT SALAD BREAD

COMBINE $\frac{1}{3}$ cup MAZOLA, $\frac{1}{4}$ teaspoon salt and 2 garlic cloves, thinly sliced; let stand $\frac{1}{2}$ hour.

REMOVE garlic.

SLICE 1 loaf French or Vienna bread into 2-inch slices, cutting almost to bottom.

BRUSH cut surface with MAZOLA.

BAKE at 400°F. for 15 minutes.

SERVE hot as a salad accompaniment.

"EASY-MIX" SALAD DRESSING

- 1½ teaspoons salt
- 1½ teaspoons dry mustard
- 3 tablespoons sugar
- ½ cup evaporated milk
- 1½ cups MAZOLA Salad Oil
- ½ cup vinegar

COMBINE first three ingredients in deep bowl.

ADD undiluted evaporated milk slowly.

BEAT with rotary beater until thoroughly mixed.

ADD MAZOLA, ¼ cup at a time.

BEAT after each addition until oil is blended and mixture smooth.

ADD vinegar, all at once; beat until smooth and thick. (Dressing thins slightly, but thickens immediately when beaten.)

STORE in refrigerator in covered jar.

YIELD: 2½ cups.

CREAMY CHEESE DRESSING

- 1 egg
- 1 cup MAZOLA Salad Oil
- ⅛ teaspoon pepper
- ¼ teaspoon salt
- 1 clove garlic, minced
- 1 tablespoon vinegar
- ¼ cup strong cheese, grated

BEAT egg well with rotary beater. ADD MAZOLA slowly, beating constantly, until mixture thickens.

ADD pepper, salt, garlic, vinegar and cheese.

CONTINUE beating until thoroughly blended.

YIELD: 1⅓ cups.

GOLDEN FRENCH DRESSING

- 2 teaspoons prepared mustard
- 2 teaspoons salt
- 1 teaspoon sugar
- Few grains pepper
- 1 teaspoon Worcestershire sauce
- ½ cup vinegar
- 1 cup MAZOLA Salad Oil
- 1 clove garlic (optional)

MEASURE all ingredients into a bottle or jar.

COVER tightly and shake well; chill several hours.

SHAKE thoroughly before serving.

YIELD: 1½ cups.

FRUIT DRESSING: FOLLOW above recipe, substituting ¼ cup lemon juice and ¼ cup canned cherry or plum juice for vinegar. OMIT Worcestershire sauce and garlic.

CHEESE DRESSING: ADD ⅓ cup crumbled Blue or Roquefort Cheese to Golden French.

MELODY DRESSING

- 1 teaspoon salt
- 1 teaspoon paprika
- ⅓ cup sugar
- 2 tablespoons lemon juice
- ¼ cup vinegar
- ⅓ cup ketchup
- ½ cup MAZOLA Salad Oil

MEASURE all ingredients into a bottle or jar.

COVER tightly and shake well; chill thoroughly.

SHAKE well before serving.

YIELD: 1¼ cups.

MAYONNAISE

- 1 teaspoon sugar
- 1 teaspoon dry mustard
- $\frac{3}{4}$ teaspoon salt
- Few grains paprika
- 1 egg
- 2 cups MAZOLA Salad Oil
- 3 tablespoons vinegar

COMBINE first four ingredients in a bowl.

ADD egg; beat well.

ADD MAZOLA, a little at a time; beat constantly after each addition. STIR in 1 tablespoon vinegar after 1 cup MAZOLA has been added.

BEAT in remaining MAZOLA, a little at a time.

ADD remainder of vinegar; blend well.

STORE in refrigerator.

YIELD: $2\frac{1}{4}$ cups.

MAYONNAISE PUFFS

- 1 egg white
- $\frac{1}{2}$ cup mayonnaise
- 24 assorted, salted crackers

BEAT egg white until stiff but not dry.

FOLD in mayonnaise gradually until blended.

PILE lightly on crackers; place on baking sheet.

BAKE in very hot oven (500°F.) until puffy and lightly browned.

SERVE immediately as a salad or juice accompaniment.

YIELD: 24 Puffs.

COLE SLAW RELISH

- 1 teaspoon salt
- $\frac{1}{4}$ teaspoon pepper
- $\frac{1}{2}$ teaspoon dry mustard
- 1 teaspoon celery seed (optional)
- 2 tablespoons sugar
- $\frac{1}{4}$ cup chopped green pepper
- 1 tablespoon chopped red pepper or pimiento
- $\frac{1}{2}$ teaspoon grated onion
- 3 tablespoons MAZOLA Salad Oil
- $\frac{1}{3}$ cup vinegar
- 3 cups chopped cabbage

PLACE ingredients in large bowl in order given.

MIX well; cover and chill thoroughly.

GARNISH with water-cress and sliced stuffed olive just before serving.

YIELD: 4 servings.

Note: If desired, $\frac{1}{2}$ cup finely chopped carrots may be substituted for $\frac{1}{2}$ cup cabbage.

LETTUCE SALAD

- 1 head lettuce
- $\frac{1}{3}$ cup Melody Dressing

WASH and dry crisp lettuce.

CUT into 6 sections or break into bite-sized pieces.

ARRANGE in salad bowl.

ADD Dressing; serve immediately.

YIELD: 6 servings.

ALL MEASUREMENTS ARE LEVEL

WALDORF SALAD

- 3 cups diced raw apples
- 1 tablespoon lemon juice
- 1 cup chopped celery
- 1/2 cup walnuts, chopped
- 1/2 cup "Easy-Mix" Salad Dressing
- 1/8 teaspoon salt
- 8 lettuce leaves

PLACE diced apples in bowl; sprinkle with lemon juice.

ADD celery mixing lightly; cover and store in refrigerator 15 minutes.

STIR in chopped nuts, "Easy-Mix" Salad Dressing and salt.

TOSS lightly together; pile on crisp lettuce.

SERVE immediately.

YIELD: 8 servings.

SALAD BOWL

- 4 1-inch slices dry bread
- 2 cloves garlic
- 4 hard-cooked eggs
- 1 head crisp lettuce
- 1 cup Golden French Dressing

REMOVE crusts from bread; rub both sides with garlic.

CUT bread into 1/4-inch cubes.

SHELL then chop hard-cooked eggs into small pieces.

SHRED lettuce; toss all ingredients together in salad bowl.

ADD enough dressing to moisten; toss well.

YIELD: 6 servings.

"MAZOLA makes so many good things better."

WESTERN SALAD

- 2 cups bread cubes
- 1/4 cup MAZOLA Salad Oil
- 2 cloves garlic
- 2 heads lettuce
- 1/4 teaspoon dry mustard
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1 cup crumbled Blue Cheese
- 1/3 cup lemon juice
- 1/3 cup MAZOLA Salad Oil
- 1 egg

SAUTE 1/2-inch bread cubes in 1/4 cup MAZOLA with garlic until golden brown; remove garlic.

BREAK lettuce which is cold, crisp and well-drained, into small pieces in a salad bowl.

SPRINKLE with mustard, salt, pepper and cheese.

COMBINE lemon juice with MAZOLA; pour over greens.

BREAK egg, which has been simmered for only 1 minute over greens; toss and mix gently.

ADD golden bread cubes; toss lightly and serve immediately.

YIELD: 6 to 8 servings.

For other recipes write to:

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